

Student Choice Broccoli and Pasta

Makes: 50 servings

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Ingredients	Weight	Measure
Pasta, penne	4 lb	8 cups
Broccoli florets, frozen	4 lb	8 cups
Butternut Squash, peeled and diced	8 lb	16 cups
Great northern beans, canned	8 lb	16 cups
Flour	4 oz	1/2 cup
Butter	4 oz	1/2 cup
Swiss Cheese, shredded	24 oz	3 cups
Parmesan cheese, grated	8 oz	1 cup
Rosemary, freshly chopped or dried		1 Tbsp
Bread Crumbs, toasted	16 oz	2 cups
Garlic, sliced	2 oz	1/4 cup
Crushed Red Pepper, flakes		2 Tbsp
Salt		2 tsp
Vegetable oil	4 oz	1/2 cup



Directions

1. Par cook penne pasta for 3/4 of the suggested time on package. Drain, put aside. (4 qt pot for 6 servings, 8 gallon pot for 50).
2. Toss butternut squash with garlic, crushed red pepper, vegetable oil and salt. Place in 350 degree oven until fork tender, about 25 minutes. (1/4 size sheet pan for 6 servings, 3 full size sheet pans for 50)
3. Allow squash to cool, add to pasta.
4. Thaw frozen broccoli. Drain and add to pasta.
5. Drain beans and add to pasta.
6. To make Mornay Sauce: Melt butter in a heavy saucepan over low heat. Add flour and cook slowly for about 2 minutes, stirring. Remove from heat before browning.
7. Add the milk in stages whisking until smooth. Return to heat and boil for about 1 minute over medium high heat.
8. Add Swiss cheese and one half of the Parmesan. Stir until evenly incorporated.
9. Gently mix all mornay sauce into pasta mixture and place in hotel pan (use 2 x 2.5 inch steam table pans for 50 servings and 1/4 steam table pan for 6 servings)
10. Mix rosemary, bread crumbs and remaining Parmesan in separate bowl.
11. Spread bread crumb mixture over pasta.
12. Bake at 350 degrees until golden brown, about 15 minutes.
13. Serve and Enjoy.

Notes

Serving Tips:

Optional: Garnish with chopped fresh parsley.